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Group Art Unit : 1761
 Application No. : 10/536,713
 Applicants : Cecile VEERMAN et al.
 Filed : 04/03/2006
 Title : METHOD FOR IMPROVING THE FUNCTIONAL
 PROPERTIES OF A GLOBULAR PROTEIN,
 THUS PREPARED, USE THEREOF AND
 PRODUCTS CONTAINING THE PROTEIN
 Confirmation Number : 2876

REQUEST FOR CORRECTED FILING RECEIPT

FACSIMILE NO.: 571-273-3201

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 Filing Receipt Corrections
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Sir:

Attached is a copy of the official Filing Receipt received from the United States Patent and Trademark Office in the above application for which issuance of a corrected document is respectfully requested.

The THIRD listed Applicant's residence should be corrected to read as follows:

Hendericus Gerardus Maria Baptist, ~~Amhem~~ Arnhem, NETHERLANDS;

The SIXTH listed Applicant's name should be corrected to read as follows:

~~William Kleeck~~ William Kloek, Veghel, NETHERLANDS;

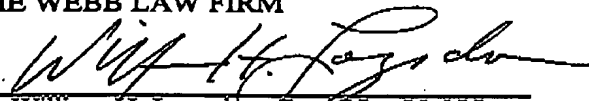
The front page of the Publication should be corrected to list all SIX applicants as they are listed on the Filing Receipt.

Also, a copy of the Filing Receipt with the requested corrections noted thereon and highlighted is attached hereto. Please issue a corrected Filing Receipt.

Respectfully submitted,

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FUNCTIONAL PROPERTIES OF A
GLOBULAR PROTEIN, PROTEIN THUS
PREPARED, USE THEREOF AND
PRODUCTS CONTAINING THE PROTEIN**(76) Inventor: **Cecile Veerman, WAGENINGEN (NL)**Correspondence Address:
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PITTSBURGH, PA 15219 (US)**(21) Appl. No.: **10/536,713**(22) PCT Filed: **Nov. 28, 2003**(86) PCT No.: **PCT/EP03/13678**(30) **Foreign Application Priority Data****Nov. 29, 2002 (EP)..... 02080019.9****Publication Classification**(51) **Int. Cl.**
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(52) **U.S. Cl.** **424/50; 424/70.14; 530/350;
530/370; 426/574; 106/124.2**(57) **ABSTRACT**

The invention relates to a method for improving the functional properties of globular proteins, comprising the steps of providing a solution of one or more globular proteins, in which solution the protein(s) is/are at least partially aggregated in fibrils; and performing one or more of the following steps in random order: increasing the pH; increasing the salt concentration; concentrating the solution; and changing the solvent quality of the solution. Preferably, the solution of the one or more globular protein is provided by heating at a low pH or the addition of a denaturing agent. The invention also relates to the protein additive thus obtained, to the use thereof for food and non-food applications and to the food and non-food products containing the protein additive.

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